

**Scope of Work
For
Repairing kitchen hood fire suppression system**

**United States Embassy
Bangkok, Thailand
2019**

Exhibit A - - STATEMENT OF WORK

I. GENERAL INFORMATION:

US Embassy Bangkok plans to repair ANSUL 102 Fire Suppression System for all kitchen hoods in USG properties. According to Fire Marshall and Building Maintenance Expense (BME) Contractor inspection, the system has some mechanical deficiencies, the installation and existing condition do not meet standard level in many operating criteria. Contractor shall provide material and tools to complete all list items defined in this Statement of Work. The work is to be performed at U.S. Embassy, Pathumwan District, Bangkok - Thailand. The contract type shall be firm-fixed price.

II. PROJECT REQUIREMENTS:

DESCRIPTION OF EQUIPMENT: The kitchen hood fire suppression system and its equipment are:

- 1) Ansul R-102 wet Chemical fire suppression system Annex Thai restaurant (Rim Nam)
- 2) Ansul R-102 wet Chemical fire suppression system Rajdamri Thai restaurant (Rim Bueng)
- 3) Ansul R-102 wet Chemical fire suppression system Chancery Café kitchen 1
- 4) Ansul R-102 wet Chemical fire suppression system Chancery Café kitchen 2

III. SCOPE OF WORK - - KITCHEN HOOD SUPPRESSION SYSTEM

Contractor shall provide all materials, supervision, labor, tools and equipment to perform. All personnel working in the vicinity shall wear and /or use safety protection while all work is performed. Any questions or injuries shall be brought to the attention of the Post Occupation Safety and Health Officer (POSHO). Material Safety Data Sheets (MSDS) shall be provided by the Contractor for all HAZMAT materials. Copies will be provided to the COR for approval.

If any discrepancies are found with the system that are NOT covered under this scope of work then the contractor must provide the following:

1. Bill of Materials (BOM) to include component name, quantity, part #, and price for any repair material required and material lead time.
2. Price quote for repair labor.

3. List items to repair/replace on locations

3.1 Cafeteria Kitchen No.1

- 3.0 Gallon R102 Regulated Actuator 1 Set

• 3.0 Gallon Stainless Tank.	1	each
• 3.0 Gallon (11.4L) of ANSULEX	2	each
• 245 Nozzle (Unit Price)	2	each
• 260 Nozzle (Unit Price)	3	each
• Cartridge Nitrogen, LT-30-R (For 3.0allon)	3	each
• Stainless Flexible Hose 120 CM.	1	each
• Brass Three high pressure size 1/4 x 1/8 x 1/8	1	each
• PIP-BRASS-ADAPTOR 1/8 x 1/8	1	each
• Pipping and Fitting, Accessories	1	Lot

3.2 Cafeteria Kitchen No.2

• 3.0 Gallon Stainless Tank.	1	Set
• 3.0 Gallon (11.4L) of ANSULEX	2	each
• 230 Nozzle (Unit Price)	2	each
• 260 Nozzle (Unit Price)	2	each
• Pipping and Fitting, Accessories	1	Lot

3.3 Rimnam Kitchen No.1

"ANSUL" Restaurant Fire Suppression System. For R-102 Series, Wet Chemical Type, UL300 Standard Include :

• Cocking Lever with Lock pin	1	Set
• Oval Sleeves	1	each
• Stop Sleeves	1	each
• 3/8 in Pipe Adaptors	2	each
• EMT Adaptors	1	each
• Test Link	1	each
• Mechanical ANSUL AUTOMAN Regulated Release (Exclude Standard Tank)	1	each
• 3.0 Gallon Stainless Tank.	1	each
• 3.0 Gallon (11.4L) of ANSULEX	1	each
• Cartridge Nitrogen, LT-30-R (For 3.0allon)	1	each
• Series Detector (Scissor Linkage)	2	each
• Pulley Elbow, Compression Type, (Unit Price)	15	each
• Wire Rope (50ft. (15m.))	1	Pack
• Single Dual Electric Switch Assembly (SPDT)	1	each
• Pipping and Fitting, Accessories	1	Lot

3.4 Rimnam Kitchen No.2

"ANSUL" Restaurant Fire Suppression System. For R-102 Series, Wet Chemical Type, UL300 Standard Include :

• Cocking Lever with Lock pin	1	Set
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• Oval Sleeves	1	each
• Stop Sleeves	1	each
• 3/8 in Pipe Adaptors	2	each
• EMT Adaptors	1	each
• Test Link	1	each

"ANSUL" Restaurant Fire Suppression System. For 1.5 Gal.
R-102 Series, Wet Chemical Type, UL300 Standard Include :

• Mechanical ANSUL AUTOMAN	1	each
• 1.5 Gallon Tank Stainless Steel	1	each
• 1.5 Gallon (5.7L) of Ansulex	1	each
• Cartridge Nitrogen, LT-20-R	1	each
• 1 N Nozzle	2	each
• 2 W Nozzle (Unit Price)	1	each
• Series Detector (Scissor Linkage)	1	each
• Fusible link, Type K (360 F)	1	each
• Pulley Elbow, Compression Type, (Unit Price)	10	each
• Remote Manual Pull Station	1	each
• Wire Rope (50ft. (15m.))	1	each
• Single Dual Electric Switch Assembly (SPDT)	1	each
• Pulley Tee	1	each
• Piping and Fitting, Accessories	1	Lot

3.5 Rimboing Kitchen

"ANSUL" Restaurant Fire Suppression System. For R-102 Series,
Wet Chemical Type, UL300 Standard Include :

• Cocking Lever with Lock pin	1	Set
• Oval Sleeves	1	each
• Stop Sleeves	1	each
• 3/8 in Pipe Adaptors	2	each
• EMT Adaptors	1	each
• Test Link	1	each
• Mechanical ANSUL AUTOMAN Regulated Release (Exclude Standard Tank)	1	each
• 3.0 Gallon Stainless Tank.	1	each
• 3.0 Gallon (11.4L) of ANSULEX	1	each
• 1 N Nozzle	4	each
• 2 W Nozzle (Unit Price)	2	each
• 230 Nozzle (Unit Price)	1	each
• Cartridge Nitrogen, LT-30-R (For 3.0 Gallon)	1	each
• Series Detector (Scissor Linkage)	2	each
• Fusible link, Type K (360 F)	2	each
• Pulley Elbow, Compression Type, (Unit Price)	10	each
• Wire Rope (50ft. (15m.))	1	Pack
• Single Dual Electric Switch Assembly (SPDT)	1	each
• Piping and Fitting, Accessories	1	Lot

IV. SPECIFIC REQUIREMENTS:

All work shall be in conformance with NFPA 17 *Wet Chemical Extinguishing Systems* or NFPA 17A *Dry Chemical Extinguishing Systems*

At a minimum, the following work must be completed: (All tasks are to be performed unless otherwise noted)

1. Installation and deficiency correction
2. Testing and commissioning

V. TECHNICIAN REQUIREMENTS

Technician who performs installation/or maintenance on an extinguishing system shall be trained and shall have passed a written or online test. The certificate shall be issued by the manufacturer or testing organization.

VI. COMMISSIONING AND WARRANTY

The contractor shall warrant all the work completed under this contract for one year. The effective warranty start date shall begin immediately after the successful completion of final commissioning at the site by COR.

VII. TERM OF PAYMENT

Submit 50% invoice upon work progress verified by COTR and another 50% invoice after work completion with credit 30 days.

VIII. PERIOD OF PERFORMANCE

90 days after notice to proceed.

EQUIPMENT	MANUFACTURER	MAKE	MODEL	SPECIFICATION	LOCATION
Ansul R-102 wet system	Ansul	Ansul		3.0 Gallon	Annex Thai restaurant (Rim Nam)
Ansul R-102 wet system	Ansul	Ansul		3.0 Gallon	Rajdamri Thai restaurant (Bueng)
Ansul R-102 wet system	Ansul	Ansul		6.0 Gallon	Chancery Café kitchen 1
Ansul R-102 wet system	Ansul	Ansul		6.0 Gallon	Chancery Café kitchen 2

END OF STATEMENT OF WORK